

# Deconstructed Shepherd's Pie with Sticky Cabbage Relish

Recipe By Yocheved Gluckman



Cooking and Prep:   
4.5 h

Serves:  4

No Allergens

Preference: Meat

Difficulty: Medium

Diet: Gluten Free

I've been dreaming this recipe for ages. I kept adjusting the ingredients to my kids' preferences, perfecting it in my mind with every tweak, but I didn't think it was going to be this good! The components took on a life of their own and made this one of my best recipes yet.

## Ingredients (18)

### For Assembly

- plum tomatoes, thinly sliced
- shredded lettuce
- sour pickles, thinly sliced

### Sliders

- 1 and 1/2 pounds (3/4 kilogram) ground beef (not lean)
- 3/4 cup barbecue sauce such as [Gefen BBQ Sauce](#)

oil, for grilling

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## Pureed Potatoes

5 potatoes, cubed

1/2 cup cooking water from the potatoes

3 tablespoons **Gefen Olive Oil**

1 teaspoon salt

1/2 teaspoon pepper

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## Relish

1 tablespoon oil

1 red onion, diced

1 8-ounce (225-gram) bag coleslaw mix

1 tablespoon **Haddar Kosher Salt**

fresh pepper, to taste

3 tablespoons mustard

3 tablespoons **Gefen Maple Syrup**

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## Start Cooking

### Prepare the Sliders

1. Combine ground beef with barbecue sauce for sliders. Cover and marinate for three to four hours.
2. Form meat into two-inch (five centimeter) sliders.
3. Heat grill until screaming hot. Drizzle with oil. Grill sliders for two minutes per side. Do not lift from the grill until they release on their own.

### Prepare the Potatoes

1. Cook potatoes in lightly salted water. Reserve 1/2 cup of water and drain potatoes. Return to

pot.

2. Add reserved water, oil, salt, and pepper. Mash until it forms a creamy puree. Taste and adjust seasoning.

### Prepare the Relish

1. Heat oil in a frying pan over low heat. Add onions, coleslaw mix, and salt. Sauté until translucent.
2. Add pepper and mustard and stir. Continue sautéing until golden in color. Add maple syrup. Stir until it bubbles a bit to let the syrup evaporate.

### Assemble

1. Pile some lettuce on a plate. Add thinly sliced pickles and tomatoes.
2. Place a slider alongside, followed by two tablespoons potato puree, and then another slider.
3. Garnish with two to three tablespoons of relish.